

King George Chapter  
Newsletter  
July 2019



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Thirty Two members, 1 guest and our guest speaker, Walt Rachele, gathered at the American Legion July 12, 2019 for the King George chapter July presentation on White Ports. While conducting chapter business we were treated to a white starter wine titled, Cabriz white, followed by a red, Cabriz Colheita Seleccionada from the Dao region and a red, Monte Velho from the Alentejano region. People began to answer questions on a quiz Walt had prepared on ports. Walt was then more formally introduced. Attendees learned about his study of port that started from accepting a challenge to present ports over thirty years ago at his local AWS chapter. From there his thirst of knowledge led him to attending a conference in Portugal focused on port, even leading part of the tour sharing hints and facts. He perfected a presentation, Port 101, and began presenting across the country. In addition to being a member of AWS, he is a Master Knight of the Brotherhood of the Knights of the Vine, Treasurer of AWS Education Foundation and a certified judge.



There are about 20 grapes that can be used to make white port, the most notable one being Malvasia Fina compared to about 25 for red port. He addressed the institute that governs the quality of Port and also shared that it is really hard to obtain vineyard specificity although genuine port comes from grapes grown on the banks of the Upper and Middle Douro River.

We started with a Quinta da Romaneira. Attendees were invited to try a piece of fresh mint and an ice cube with the port and most agreed it tasted like Mint Juleps. A few more questions from the quiz were answered such as "Which kind of port is considered to be dry?", the answer being white. Next we sampled Presidential whose color was darker than the lighter yellow of port #1, and had rich, plummy-vanilla flavors. Offley, the third port, also a non-vintage, was third. The shipper often ages their port longer than other port houses. This port had an orange like coloring. Calem was next, with a light amber coloring and dominated by freshness of green citrus fruits and raisins, for example. It was followed by Barros which was so velvety and the hit of the night. Our final port was Maynard's, which seemed a tad hot. This port was available in Virginia while the others were purchased in New York or Massachusetts.

Portuguese Spicy Shrimp, Custard Tarts, Blue Cheese, bread and strawberries were served bringing out the flavors of the port. The pairings were outstanding.



The crowd thoroughly enjoyed the ports as was evidenced by the raised noise volume and engagement with Walt. He closed his presentation with an announcement that we could learn even more about port by joining him on a trip next spring with the Fifty-Third Winery and Vineyard on a Uniworld Boutique River Cruise Line exploring vineyards in Portugal, Spain and the Douro River Valley.



Many thanks to Walt for a most enjoyable learning experience and Hailey Lawrence for the delicious food. Recipes, the cruise announcement, and the Styles of Port information sheet will be posted to our website.

Port {all NV}	Cost \$	Favorite
Quinta da Romaneira	13	9
Presidential	13	7
Offley	16	9
Calem	14	5
Barros	16	17
Maynard's	18	4

We were saddened to learn that long time friend of the chapter and former member Ray Morrissette passed away recently. Our thoughts go out to his family.

Standing Rules approved at the July meeting include SR #2, changing 60 members to 70 members. R #6 and 14, change 40 to 46.

Updated changes will be posted to the website.

Join us **Aug 9** for Paul Koepfinger's presentation titled "To Zin or not to Zin". RSVP at the appropriate time.

Date	Program	Presenter	Food Preparer
August 2nd	To Zin or not to Zin	Paul Koepfinger	Patti Damon
September 13th	NTP Napa CA	Jerry Gibson	Denise Gibson
October 11th	We'll be fine, there will be plenty of wine	Schlereth/Csoka	Schlereth/Csoka
November 8th		Tom Burckell	Terri Hyde
December 13th	Social Party		All